

# Zimowa Ania

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **18**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **61.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **64.8 liter(s)**
- Total mash volume **77.7 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**
- Temp **75 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **64.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **5 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **61.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (23.2%)	80 %	7
Grain	Carahell	1.5 kg (11.6%)	77 %	90
Grain	Strzegom Monachijski typ II	2.5 kg (19.3%)	79 %	22
Grain	Carafa III	0.2 kg (1.5%)	70 %	1034
Grain	Abbey Malt Weyermann	5 kg (38.6%)	75 %	45
Grain	Płatki owsiane	0.25 kg (1.9%)	70 %	---
Grain	Caramunich® typ I	0.5 kg (3.9%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Fuggles	50 g	70 min	9.9 %
Boil	Columbus/Tomahawk/Zeus	30 g	15 min	15 %
Aroma (end of boil)	vgw	50 g	0 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	0.5 ml	Fermentis
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